53929. Couepia sp. Rosaceæ.

From San Jose, Costa Rica. Seeds presented by Mrs. A. L. Zeledón. Received July 20, 1921.

Small South American tree bearing clusters of numerous white or creamcolored flowers. The fruits of a number of species are eaten. (Adapted from Lindley, A Treasury of Botany, vol. 1, p. 341.)

53930 to 53939. Soja max (L.) Piper. Fabaceæ. Soy bean. (Glycine hispida Maxim.)

From Harbin, Manchuria, China. Seeds procured by Douglas Jenkins, American consul. Received July 22, 1921.

"A collection of soy beans from the Grace-American International Corporation." (Jenkins.)

For experiment by the Office of Forage-Crop Investigations.

53930. No. 1.	53935. No. 6.	
53931. No. 2.	53936. No. 7.	
53932. No. 3.	53937. No. 8.	
53933. No. 4.	53938. No. 9.	
53934. No. 5.	53939. No. 10).

53940. Lycopersicon esculentum Mill. Solanaceæ. Tomato.

From San Bernardo, Chile. Seeds presented by Sr. Salvador Izquierdo. Received July 22, 1921.

"Seeds of the better varieties cultivated in Santa Ines. I have not observed any diseases in these varieties and they are very hardy and productive." (Izquierdo.)

53941 to 53943. Capsicum annuum L. Solanaceæ.

Red pepper.

From Valencia, Spain. Seeds purchased through John R. Putnam, American consul. Received July 28, 1921. Quoted notes, except as otherwise noted, by Don Rafael Janini, agronomical engineer, Province of Valencia.

53941. "Morron. The variety almost universally employed for the best grades of canned peppers." (Putnam.)

"A rather coarse, small-bearing variety, greatly liked for export on account of the pleasing appearance of its large, long, fleshy sweet fruits, which are suitable for preserving and roasting."

53942. "Largo. A variety also used in certain cases for canning." (Putnam.)

"A red, sweet variety."

53943. "Pimiento de Bola. A large sweet variety." (Putnam.)

"A fine, sweet variety, greatly liked for preserving."

53944 to 53946.

From Kulara, North Queensland, Australia. Seeds presented by J. A. Hamilton, Received July 28, 1921.

53944. Canna edulis Ker. Cannaceæ.

Edible canna

"A handsome red-flowered canna, 8 to 9 feet high, cultivated in Australia for its rootstocks, which yield the Queensland arrowroot of commerce and are edible and palatable when properly cooked. When boiled for 30 minutes and then mashed they are said to be a good substitute for the potato. The species is also said to outyield the potato two to one. The tops have been used as forage." (David Fairchild.)

For previous introduction, see S. P. I. No. 46821.